

**AMENDMENTS TO THE CLAIMS**

**1-15. (Cancelled)**

**16. (Currently Amended)** A dry fractionation method for fat which comprises the steps of: fractionating a raw material fat into a crystalline fraction (F) and a liquid fraction (L); melting a part of the crystalline fraction (F) by raising the temperature so that G2U is melted while the glycerides having a higher melting point than G2U are not melted, wherein G denotes a saturated or trans-fatty acid residue and U denotes a cis-unsaturated fatty acid residue; and subjecting the resulting crystalline fraction (F) to a temperature-lowering treatment followed by subjecting to solid/liquid separation to obtain a liquid fraction (FL) and a crystalline fraction (FF).

**17. (Currently Amended)** The fractionation method according to claim 16, wherein the liquid fraction (L) is further fractionated into a crystalline fraction (LF) and a liquid fraction (LL), followed by partially melting the crystalline fraction (LF) by raising the temperature, and subjecting the resulting fraction (LF) to a temperature-lowering treatment followed by subjecting to solid/liquid separation to obtain a liquid fraction (LFL) and a crystalline fraction (LFF).

**18-19. (Cancelled)**

**20. (Currently Amended)** The fractionation method according to claim ~~19~~16, wherein temperature-raising and temperature-lowering treatments and, if necessary, collection of the crystalline fraction are repeated.

**21. (Cancelled)**

**22. (Currently Amended)** The fractionation method according to claim ~~21~~17, wherein temperature-raising and temperature-lowering treatments and, if necessary, collection of the

crystalline fraction are repeated.

**23. (Previously Presented)** The fractionation method according to claim 16 or 17, wherein the weight ratio of the crystalline fraction to the liquid fraction after fractionation or solid/liquid separation in each step is 8:2 to 2:8.

**24. (Previously Presented)** The fractionation method according to claim 16 or 17, wherein the weight ratio of the crystalline fraction to the liquid fraction after fractionation or solid/liquid separation in each step is 7:3 to 3:7.

**25. (Previously Presented)** The fractionation method according to claim 16 or 17, wherein the proportion of the liquid component remaining in the crystalline fraction obtained in each step is 15% by weight or less at a fractionation temperature.

**26. (Previously Presented)** The fractionation method according to claim 16 or 17, wherein the proportion of the liquid component remaining in the crystalline fraction obtained in each step is 10% by weight or less at a fractionation temperature.

**27. (Previously Presented)** The fractionation method according to claim 16, wherein crystalline fraction (F) contains G2U and glycerides having a higher melting point than G2U, wherein G denotes a saturated or trans-fatty acid residue, U denotes a cis-unsaturated fatty acid residue, and G2U denotes a triglyceride having two G residues and one U residue.

**28. (Previously Presented)** The fractionation method according to claim 16, wherein the crystalline fraction (F) is that obtained by subjecting a raw material fat containing G2U and GU2 to crystallization and solid/liquid separation to fractionate it into a crystalline fraction (F) in which G2U is concentrated and a liquid fraction (L) in which GU2 is concentrated, wherein G denotes a saturated or trans-fatty acid residue, U denotes a cis-unsaturated fatty acid residue, and G2U denotes a triglyceride having two G residues and one U residue.

**29. (Previously Presented)** The fractionation method according to claim 27 or 28, wherein G2U is 1,3-di-saturated-2-unsaturated triglycerides.

**30. (Previously Presented)** The fractionation method according to claim 29, wherein the saturated and unsaturated fatty acid residues have 16 to 22 carbon atoms.

**31. (Previously Presented)** The fractionation method according to claim 16, wherein the raw material fat is a vegetable butter, an interesterified fat or a fractionated crystalline fraction thereof, or an isomerization hydrogenated fat.

**32. (Previously Presented)** The fractionation method according to claim 16, wherein the raw material fat is an isomerization hydrogenated fat having a trans acid content of 30% or more.